Plant Foods for Human Nutrition **42**: 383–384, 1992.

Contents of Volume 42 (1992)

Volume 42, No. 1

J. Ruales and B.M. Nair: Nutritional quality of the protein in quinoa (*Chenopodium quinoa*, Willd) seeds 1

I.C. Obizoba and H.I. Egbuna: Effect of germination and fermentation on the nutritional quality of bambara nut (*Voandzeia subterranea L. Thouars*) and its product (milk) 13

S.P. Antai and E. Nzeribe: Suitability of using sieved or unsieved maize mash for production of "OGI" – A fermented cereal food 25

K. Hori, T. Ueno-Mohri and T. Okita: Absorption of color additives and settling volume in water of blue-green alga, ishikurage (*Nostoc commune*) 31

R.K. Newman, A.A. Betschart, C.W. Newman and P.J. Hofer: Effect of full-fat or defatted rice bran on serum cholesterol 37

M. Arulmozhi and K. Janardhanan: The biochemical composition and nutritional potential of the tribal pulse, *Mucuna monosperma* DC. ex Wight 45

G. Agbo N'zi and R.E. Simard: Characteristics of juice from Palmyrah Palm (*Borassus*) fruit 55

F.H.M.G. Savelkoul, A.F.B. van der Poel and S. Tamminga: The presence and inactivation of trypsin inhibitors, tannins, lectins and amylase inhibitors in legume seeds during germination. A review 71

A.I. Mohamed and M. Rangappa: Screening soybean (grain and vegetable) genotypes for nutrients and anti-nutritional factors 87

Volume 42, No. 2

D. Zhang, D.G. Hendricks and A.W. Mahoney: Effect of coprophagy on bioavailability of iron from plant foods fed to anemic rats 97

M. Gupta, N. Khetarpaul and B.M. Chauhan: Rabadi fermentation of wheat: changes in phytic acid content and *in vitro* digestibility 109

A. Kataria, B.M. Chauhan and D. Punia: Digestibility of proteins and starch (*in vitro*) of amphidiploids (black gram x mung bean) as affected by domestic processing and cooking 117

A. Sharma and S. Sehgal: Effect of domestic processing, cooking and germination on the trypsin inhibitor activity and tannin content of faba bean (*Vicia faba*) 127

J. Umoren and C. Kies: Commercial soybean starch blocker consumption: impact on weight gain and on copper, lead and zinc status of rats 135

R. Ivaturi and C. Kies: Mineral balances in humans as affected by fructose, high fructose corn syrup and sucrose 143

B.I. Aderiye, S.O. Igbedioh and S.A. Caurie: Potentials of biodegraded cashew pomace for cake baking 153

S. Gupta and B.L. Kawatra: Effect of cereal-legume *chapati* diets on absorption and retention of calcium 165

U.M. Iyer, N.C. Mehta, I. Mani and U.V. Mani: Studies on the effect of dry Sundakai (*Solanum torvum*) powder supplementation on lipid profile, glycated proteins and amino acids in non-insulin dependent diabetic patients 175

S.R.A. Adewusi, B.O. Orisadare and O.L. Oke: Studies on weaning diets in Nigeria: 2 protein sources 183

Volume 42, No. 3

A. Duhan, B.M. Chauhan and D. Punia: Nutritional value of some non-conventional plant foods of India 193

O. Ogbobe: Physico-chemical composition and characterisation of the seed and seed oil of *Sclerocarya birrea* 201

S.B. Elhardallou: The bile acids binding of the fibre-rich fractions of three starchy legumes 207

S.P. Antai and U.S. Obong: The effect of fermentation on the nutrient status and on some toxic components of *Icacinia manni* 219

A. Kawatra, C.M. Bhat and A. Arora: Effect of Isabgol husk supplementation on trace minerals (Zn, Cu, Mn) levels in adolescent girls 225

C.Y. Aremu and A.E. Abara: Hydrocyanate, oxalate, phytate, calcium and zinc in selected brands of Nigerian cocoa beverage 231

C. Gupta and S. Sehgal: Protein quality of developed home made weaning foods 239

J.K. Mugula: The nutritive quality of sorghum-commonbean tempe 247

E.S. Lazos: Certain functional properties of defatted pumpkin seed flour 257

F.H.M.G. Savelkoul, H. Boer, S. Tamminga, A.J. Schepers and L. Elburg: In vitro enzymatic hydrolysis of protein and protein pattern change of soya and faba beans during germination 275

Volume 42, No. 4

Editor's note iii

N. Rajaram and K. Janardhanan: The chemical composition and nutritional potential of the tribal pulse, *Abrus precatorius* L. 285

A. Goyle and S. Gujral: Sensory evaluation of and acceptability trials on biscuits prepared from raw and malted wheat (*Triticum aestivum*) – Bengal gram (*Cicer arietinum*) mixes with or without a green leafy vegetable 291

O.K. Achi: Microorganisms associated with natural fermentation of *Prosopis africana* seeds for the production of okpiye 297

A. Sattar, Neelofar and M.A. Akhtar: Radiation effect on ascorbic acid and riboflavin biosynthesis in germinating soybean 305

N.S. Reddy and V.G. Malewar: Bio-availability of iron from spinach (*Spanicia oleracea*) cultivated in soil fortified with graded levels of iron 313

I.C. Obizoba and N. Nnam: The effects of sprouting times on nutritive value of two varieties of African yam bean (*Sphenostylis stenocarpa*) 319

N. Rajaram and K. Janardhanan: Nutritional and chemical evaluation of raw seeds of *Canavalia gladiata* (Jacq) DC. and C. *ensiformis* DC: The under utilized food and fodder crops in India 329

R.W. Peace, G. Sarwar, H.G. Botting and S.P. Touchburn: Influence of dietary soybean trypsin inhibitors and DL-ethionine on sulfur amino acid adequacy of diets for young rats 337

M. Gupta, N. Khetarpaul and B.M. Chauhan: Preparation, nutritional value and acceptability of barley *rabadi* – an indigenous fermented food of India 351

W.H. Eppendorfer and B.O. Eggum: Dietary fibre, sugar, starch and amino acid content of kale, ryegrass and seed of rape and field beans as influenced by S- and N-fertilization 359

A.O. Oladiran and L.N. Iwu: Changes in ascorbic acid and carbohydrate contents in tomato fruits infected with pathogens 373

Volume Contents 383

Author Index 385

Instructions to Authors 387